HACCP is a preventive program that identifies the risks for the quality and safety of foods in a supply chain, establishing measures to control and monitor these risks through the identification of Critical Control Points (CCP). This study aimed to provide inputs for the planning of a HACCP system in the acai berry cream production. Was performed a literature review, an observation of the production steps of acai berry cream in a food service and a description of the production flow chart, in order to identify the hazards and the CCP, defining its critical limits and the monitoring and verification measures. The main risks for food safety in the production of acai berry cream are: lack of knowledge of Good Manufacturing Practices (GMP) by the producers of acai pulp, inappropriate infrastructure for the processing of pulp, improper temperature on the storage and transportation of pulp and inadequate food handling in food service that prepares the acai berry cream. In the HACCP Plan, considering the deployment of Prehequisites Programs, we emphasize the following Critical Control Points on the acai berry cream production: Washing; Disinfection/Sanitation; Pasteurization; Frozen Transport; Reception and Storage. It was found that there is absence of a culture of quality assurance by producers of acai and food services, which stresses the need for educational activities and supervision. The collaboration between food services and suppliers is critical to the viability of the HACCP system.